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Publications of the
U. S. Citrus Products Station 1/
Winter Haven, Florida

A limited number of reprints of some of the journal articles are available. Those not available are marked with an asterisk (*), but may be consulted in technical libraries such as those located at State Agricultural Experiment Stations, Educational Institutions, and some public libraries.

Publications marked (F) are in cooperation with the Florida Citrus Commission.

- * De-Aeration and Flash Pasteurization of Orange and Grapefruit Juices
H. H. Mottern and H. W. von Loesecke
Fruit Products Journal, 12, 325, (1933)
Bottler and Packer, 7, No. 9; 50, 52, (1933)

- * Preservation of Orange Juice by De-Aeration and Flash Pasteurization
H. W. von Loesecke, H. H. Mottern and G. N. Pulley
Indus. & Engineering Chemistry, 26, No. 7; 771-773, (1934)

- * Possibilities of Preparing Alcoholic Citrus Beverages
H. W. von Loesecke
The Citrus Industry, 15, No. 7; 8-9, 20-21, (July 1934)

Preparation of Alcoholic Citrus Beverages

H. W. von Loesecke
Florida Grower, 43, No. 1; 5-6, (January 1935)

Solubility of Naringin in Water

G. N. Pulley
Indus. & Engineering Chemistry, Analy. Ed., 8, 360, (1936)

- * Wines, Brandies, and Cordials from Citrus Fruits
H. W. von Loesecke, H. H. Mottern, and G. N. Pulley
Indus. & Engineering Chemistry, 28, No. 10; 1224-1229, (1936)

- * Charts for Determining pH values when Using the Quinhydrone and Hydrogen Electrodes and Saturated Calomel Cell
G. N. Pulley
Food Research, 1, 141-144, (1936)

1/ Operated by Agricultural Chemical Research Division, Bureau of Agricultural and Industrial Chemistry, Agricultural Research Administration, U. S. Department of Agriculture.

- * Apparatus for De-Aerating Liquids
G. N. Pulley
U. S. Patent No. 2,060,242 (November 1936)

- Fermentation of Orange Juice as Affected by the Addition of Nitrogenous Nutrients
A. J. Nolte
Fruit Products Journal, 16, No. 12; 360-362, (1937)

- Characteristics and Composition of Papaya Seed Oil
H. W. von Loesecke and A. J. Nolte
Journal of American Chemical Society, 59, 2565, (1937)

- * Note on the Preparation of a Bottlers' Strawberry Sirup
G. N. Pulley and H. W. von Loesecke
Fruit Products Journal, 17, No. 10; 293, (1938)

- * Determination of Small Quantities of Antimony in Tartar Emetic Spray Residues
Jehiel Davidson, G. N. Pulley, and C. C. Cassil
J. of Assn. of Official Agricultural Chemists, 21, No. 2; 314-318 (1938)

- Preparation of Rhamnose from Naringin
G. N. Pulley and H. W. von Loesecke
Journal of American Chemical Society, 61, 175-176, (1939)

- Physical Characteristics of Florida Orange Oil Produced During 1937-38 Season
H. W. von Loesecke and G. N. Pulley
Fruit Products Journal, 18, No. 8; 228-230, 249, 251, (1939)

- Characteristics and Composition of Watermelon Seed Oil (Cuban Queen Variety)
A. J. Nolte and H. W. von Loesecke
Journal of American Chemical Society, 61, 889, (1939)

- Gases in Commercial Handling of Citrus Juices
G. N. Pulley and H. W. von Loesecke
Indus. & Engineering Chemistry, 31, No. 10; 1275-1278, (1939)

- Types of Organisms Surviving in Commercially Pasteurized Citrus Juices in Florida
A. J. Nolte and H. W. von Loesecke
Food Research, 5, No. 1; 73-81, (1940)

- Possibilities of Preparing Lactic Acid from Grapefruit Juice
A. J. Nolte and H. W. von Loesecke
Fruit Products Journal, 19, No. 7; 204-205, 216, 220, (1940)

- Drying Method Changes Composition of Grapefruit Byproducts
G. N. Pulley and H. W. von Loesecke
Food Industries, 12, No. 6; 62-63, 100-101, (June 1940)

- Grapefruit Seed Oil, Manufacture and Physical Properties
A. J. Nolte and H. W. von Loesecke
Indus. and Engineering Chemistry, 32, 1244-1246, (1940)

Chemical and Physical Characteristics of the Petroleum Ether Soluble Material
of Fresh and Canned Florida Valencia Orange Juice

A. J. Nolte and H. W. von Loesecke

Food Research 5, No. 5; 457-467, (1940)

* Citrus Fruit Products

E. M. Chace, H. W. von Loesecke and J. L. Heid

U. S. D. A. Circular No. 577, (1940)

Experimental Treatment of Citrus Cannery Effluent in Florida

H. W. von Loesecke, G. N. Pulley, A. J. Nolte and Harry E. Goresline

Sewage Works Journal, 13, No. 1; 115-131, (1941)

The Composition of Some Beverages and Meat Tenderizers Prepared from Florida
Papayas

G. N. Pulley and H. W. von Loesecke

Fruit Products Journal, 21, No. 2; 37-39, 57, 59, 61, (1941)

The Fruit and Kernel Oil of the Plummy Coconut (*Arecastrum Romanzoffianum*)

G. N. Pulley and H. W. von Loesecke

Oil and Soap, 18, No. 12; 251-252, (1941)

* Process for Producing Lactic Acid

A. J. Nolte and H. W. von Loesecke

U. S. Patent No. 2,261,926, (November 1941)

Feed Yeast and Industrial Alcohol from Citrus Waste Press Juice

A. J. Nolte, H. W. von Loesecke and G. N. Pulley

Indus. & Engineering Chemistry, 34, No. 6; 670-673, (1942)

Experiments with Antioxidant for Preventing Flavor Deterioration in Canned
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A. J. Nolte, G. N. Pulley, and H. W. von Loesecke

Food Research, 7, No. 3; 236-243, (1942)

Concentrating Citrus Juices by the Vacuum Method

J. L. Heid

Food Industries, 15, No. 5; 62-64, 122, (May 1943), and No. 6; 64-66,
110-111, (June 1943)

* Progress of Experiments in Packing Florida Citrus Juices in Glass

(F) E. L. Moore, C. D. Atkins, and M. A. Manzano

The Canner, 96, No. 20; 22, (April 17, 1943)

* Citrus Research in Florida

(F) The Canner, 97, No. 24; 11, (November 13, 1943)

* Ascorbic Acid Retention in Florida Grapefruit Juices 1. During Commercial
Canning

(F) E. L. Moore, E. Wiederhold, C. D. Atkins, and L. G. MacDowell

The Canner, 98, No. 9; 24-26, (January 24, 1944)

* Tangerine Juice Products

(F) C. D. Atkins, E. L. Moore, and J. L. Heid

Fruit Products Journal, 23; 132-134, 152-153, 157, (1944)

Grapefruit Cannery Waste Yields Crude Citrus Pectin

(F) G. N. Pulley, E. L. Moore, and C. D. Atkins

Food Industries, 16, No. 4; 94-96, 136-137, (April 1944)

- * Changes Occurring in Orange and Grapefruit Juices During Commercial Processing and Subsequent Storage of the Glass- and Tin-Packed Products

(F) E. L. Moore, Eunice Wiederhold and Donald Atkins

Fruit Products Journal, 23, No. 9; 270-275, 285, (1944)

A Comparison of Methods for the Determination of Moisture in Dehydrated Vegetables

A. L. Curl

The Canner, 98, No. 23; 22-23, (May 6, 1944)

- * The Recovery of Flavoring Oil from Persian Limes - Preliminary Experiments

(F) C. D. Atkins, E. Wiederhold and J. L. Heid

The Fruit Products Journal, 23, No. 10; 306-308, (1944)

- * Utilization and Disposal of Citrus Processing Residues

(F) Robert S. Ingols

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(F) Fruit Products Journal, 24, No. 3; 71-73, (1944)

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- * Tangerine Juice Concentrates. A Method of Utilizing Cull Tangerines in Preparing a Tangerine Sirup and Beverage Base

(F) C. D. Atkins and E. L. Moore

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- * Investigations on Citrus Fruit Products

M. K. Veldhuis

Florida State Horticultural Society Proceedings, 57; 51-55, (1944)

Citrus Industry, 26, No. 1; 6-7, 15, 18, (January 1945)

- * Ascorbic Acid Retention in Florida Grapefruit Juices. II. During Storage of the Canned Products

(F) E. L. Moore, E. Wiederhold and C. D. Atkins

The Canner, 100, No. 8; 55-57, (January 20, 1945)

- * The Citrus Canning Waste Disposal Problem in Florida

(F) Robert S. Ingols

Sewage Works Journal, 17, No. 2; 320-330, (1945)

- * Ascorbic Acid Retention in Florida Grapefruit Juices. III. As Related to Individual Factors of Canning Plant Operation
(F) E. Wiederhold, C. D. Atkins, and E. L. Moore
The Canner, 100, No. 23; 12-14, 23, (May 5, 1945)
- * Flavor and Ascorbic Acid Retention in Fresh Florida Citrus Juices
(F) E. L. Moore, C. D. Atkins, E. Wiederhold, and L. G. MacDowell
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- * Vitamin C Content of Processing Residue from Florida Citrus Fruits
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- * A Note on Observations on Retarding Development of Changes in Flavor and Color of Glass Packed Grapefruit Juice
(F) Eunice Wiederhold, Edwin L. Moore and C. D. Atkins
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- * The Concentrating and Drying of Citrus Juices
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- * Citrus Fruit Products Research
M. K. Veldhuis
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A. L. Curl
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- The Determination of Crude Lipid in Citrus Juices
Lyle J. Swift
J. Assn. of Official Agricultural Chemists, 29, No. 4; 390-395, (1946)
- Concentrated Orange Juice Storage Studies with Particular Reference to the Development of Swells
(F) A. L. Curl, E. L. Moore, Eunice Wiederhold, and M. K. Veldhuis
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- * Citrus Canning Industry
(F) Robert R. McNary
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A. L. Curl and M. K. Veldhuis
Fruit Products Journal, 26, No. 11, 329-330, 342, (1947)
- Comparison of Several Types of Apparatus Devised for the Determination of Volatile Oil in Citrus Juices
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Concentrated Orange Juice Storage Studies. The Effects of Degree of
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A. L. Curl

The Canner, 105, No. 13; 14-16, 38, 40, 41, (September 20, 1947)

An Experiment on Partial Concentration as a Means of Standardizing Low-Solids
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Fruit Products Journal, 27, No. 3, 72-74, (1947)

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M. K. Veldhuis and W. O. Gordon

Florida State Horticultural Society Proceedings, 32-36, (1947)

Bacteriological Survey of Some Citrus Canneries in Florida with Special
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Roger Patrick

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A. L. Curl and M. K. Veldhuis

Fruit Products Journal, 27, No. 11, 342-343, 361, (1948)

Gas Formation in Concentrated Orange Juice and Analogous Synthetic Mixtures

A. L. Curl

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A. L. Curl

Food Research, 14, No. 1; 9-14, (1949)

* Method of Preparing Full-Flavored Fruit Juice Concentrates

(F) Louis G. MacDowell, Edwin L. Moore, and Cedric D. Atkins

U. S. Patent No. 2,453,109 (November 1948)

The Composition of Florida Citrus Molasses

J. Royo Iranzo and M. K. Veldhuis

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